

CTE Skill Certificate Test Performance Documentation

This document must be submitted to the test coordinator along with the test scan sheets at the time of testing. It will be submitted to the USOE for the audit and a copy kept on file for two years.

Course: Food and Nutrition II
Test Number: 343
School:
Instructor's Name:

Students in course:
Students tested:
Date:

This is to verify that the students on the attached class roll* accomplished the following performance objectives at or above the 80% (moderately to highly skilled) level.

1. Consistently demonstrates proper measuring and basic food preparation techniques.
2. Consistently demonstrates proper kitchen safety procedures and sanitation
3. Plan meals for at least one day following MyPyramid.
4. Plan, prepare and evaluate an aesthetically pleasing meal.
5. Actively participate in the preparation of salads, soups, or casseroles.
6. Actively participate in the preparation of yeast breads.
7. Actively participate in the preparation of meat and/or poultry products.
8. Actively participate in the preparation of pastries

Each performance is documented and kept on file for two years. (check one or more)

- ☐ Individual student performance tracking sheets
- ☐ A class period summary score sheet
- ☐ Recorded and identified in the class grade book

Instructor's Signature: _____

*Attach a copy of the class period roll and draw a single line through any student on the roll not accomplishing ALL required performance objectives at the 80% (moderately to highly skilled) level.